nonna rose ristorante italiano

Appetizers

Antipasto
Thinly sliced San Danielle proscuitto, Genoa salami, and pepperoni with marinated artichoke hearts, mushrooms, roasted peppers, eggplant, Italian olives and fresh mozzarella served with garlic foccocia bread

for 2 9.00
for 4 14.00

Fire Roasted Chicken Bruschetta
Chicken and sweet pepperonata served on grilled rosemary baguettes with oil cured black Italian olives, extra virgin olive oil and finished with a splash of white balsamic vinegar

5.00

Baked Kasseri en Casserole
Wood-oven baked kasseri cheese with garlic, lemon, oregano and extra virgin olive oil served with homemade garlic croutons 6.00

Fritto Misto
Golden fried mushrooms, calamari and fresh Gulf fish served with a spiced marinara

9.00

Portabella Casoulet
Wood-oven baked portabella mushroom served with homemade sausage, fresh mozzarella, cracked pepper and marinara 6.00

Mussels and Clams Venetian
Mussels and clams with white wine, onions, garlic and fresh basil with a hot pepper marinara 8.50

Seafood Risotto
Rich and creamy long grain risotto tossed with fresh Gulf shrimp, scallops and fish topped with shaved parmesan

9.00

Five Tomato Scormonza
Fresh tomatoes topped with marinated buffalo mozzarella, fresh basil and shaved parmesan, finished with extra virgin olive oil and white balsamic vinegar

6.50

Eggplant Stack Toscana
Golden fried eggplant medallions layered with fresh jumbo lump crabmeat, boursin cheese and roasted sweet peppers 9.00

Salad & Pizzas

Insalata mista
Fresh salad greens with tomato, cucumber and radish drizzled with our homemade balsamic dressing

5.50
with fire-roasted chicken 6.50
with grilled Gulf shrimp 8.50

Caesar Salad
The classic Caesar with Nonna Rose's homemade dressing 6.00
with fire-roasted chicken 6.00
with grilled Gulf shrimp 10.00
with grilled salmon 10.00

The Artichoke Salad
Marinated hearts of artichoke with salad greens, black olives, red onions and roasted garlic topped with feta cheese and finished with balsamic vinaigrette

6.50

From our wood burning oven, our pizza is true to Italian form-
Extra virgin olive oil, roasted garlic and fresh basil

Pizza Margherita
Extra virgin olive oil, roasted garlic and fresh basil with a pinch of red pepper, served with marinara topped with shaved parmesan 6.50

Pizza Salsiccia
Nonna's sausage pizza served with fresh mozzarella and shaved parmesan 8.00

Fire-Roasted Chicken Pizza
Fire-roasted chicken, roma tomatoes, fresh spinach and garlic - brushed with pesto and topped with feta cheese 8.00

Pizza álla Vegetariana
Fresh mushrooms, eggplant, spinach, roasted peppers and garlic, drizzled with extra virgin olive oil, topped with shaved parmesan 7.00

Entrée

Spaghetti Carbonara
Proscuitto, garlic and fresh basil folded in a light cream sauce finished with shaved parmesan 13.00

Ravioli Nudo
Cheese ravioli served with basil, thyme, extra virgin olive oil, roasted garlic and topped with shaved parmesan

12.00

Wood-Oven Roasted Grouper Gremolata
Fresh grouper with jumbo lump crabmeat and served with a light lemon-herb cream 17.00

Bistecca Pizziola
Black Angus steak sautéed to order in a rich marinara with fresh oregano and basil served on a bed of linguini dusted with shaved parmesan 15.00

Zuppa Di Pesce
A seafood mélange of shrimp, scallops, mussels and clams over angel hair in a spiced marinara topped with shaved parmesan 18.00

Fettucini Alfredo
An Italian classic made fresh to order 13.00

Linguini with White Clam Sauce
The classic dish of Genoa - served with littleneck clams and shaved parmesan 14.00

Fire-Roasted Half Chicken
Served with parmesan mashed potatoes 12.00

Spaghetti Pomodoro
Fresh spaghetti served with marinara and shaved parmesan 10.00
with Nonna's meatballs 11.50
with Nonna's sausage 12.50

Fire-Roasted Chicken Penne
Penne pasta folded with fire-roasted chicken, artichoke hearts, fresh spinach and fresh mushrooms served in a rich chicken bouillon with cracked red pepper topped with parmesan 14.00

Veal Parmigiana
Veal fried in seasoned bread crumbs topped with whole milk mozzarella cheese, baked with marinara and served with spaghetti pomodoro 15.00

Scampi e Risotto
Jumbo Gulf shrimp sautéed with white wine, lemon and roasted garlic served over creamy risotto 18.00

Rose's Chicken with Artichokes
Sautéed chicken breast with artichoke hearts, wild mushrooms and fresh basil served over creamy risotto and dusted with shaved parmesan 14.00

Grilled Swordfish with Rosemary Butter
Fresh tomato compote, wild mushrooms, Italian black olives and cippollini onions 16.00

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Roasted Tomato Chicken Farfalle
Fire-roasted chicken, San Danielle proscuitto and roasted sweet peppers tossed with bowtie pasta and served in a rich tomato cream 8.00

Spaghetti Pomodoro
Pasta folded in our fresh marinara with shaved parmesan 7.00

with homemade meatballs or sausage 8.00

with both 9.00

Fettucini Alfredo
An Italian classic made fresh to order 7.00

with fire-roasted chicken 8.00

with grilled Gulf shrimp 9.00

Chicken Picatta over Angel Hair Pasta
Grilled chicken topped with capers, lemon, roasted garlic, finished in a white wine reduction and dusted with shaved parmesan 10.00

Rosemary Shrimp with Lemon Flavored Linguini
Sun-dried tomatoes, artichoke hearts and fresh spinach tossed in a spiced marinara finished with shaved parmesan 9.00

Nonna's Bolognese
Milk fed veal, pork and beef folded with penne pasta finished with fresh mozzarella 9.00

Pesce Toscana
Parmesan crusted tilapia topped with fresh roma tomato compote, artichoke hearts, cipollini onions and kalamatta olives, served with wilted spinach and finished in a light lemon cream 10.00

-Salads-

Five Tomato Scormorza
Fresh tomatoes topped with marinated mozzarella, fresh basil and shaved parmesan, finished with extra virgin olive oil and white balsamic vinegar 6.00

Insalata Mista
Fresh salad greens served with tomatoes, cucumbers and radishes drizzled with our homemade balsamic dressing 5.00

with fire-roasted chicken 7.00

with grilled shrimp 8.00

Caesar Salad
The classic Caesar with Nonna Rose's homemade dressing 6.00

with fire-roasted chicken 7.00

with grilled shrimp 8.00

Swordfish Nicoise
Grilled swordfish over Italian greens served with potatoes, fresh asparagus, egg, kalamatta olives finished with a citrus vinaigrette 9.00

-Sandwiches and Soups-

Meatball Stromboli
Nonna's meatballs layered with fresh mozzarella and parmesan, baked in our wood-burning oven 6.00

Paninni de Giorno
An Italian sandwich created each day for your pleasure 7.00

Chicken Crostini
Fire-roasted chicken, sweet pepperonata, fresh mozzarella and Italian olives, with extra virgin olive oil and white modena vinegar 7.00

Classic white bean soup 5.00

Italian lentil and ham soup 4.00

-Pizzas-

Fire Roasted Chicken Pizza
Mushrooms, marinara and mozzarella topped with shaved parmesan 6.00

Pizza Antipasto
San Danielle proscuitto, Genoa salami and pepperoni with peppers, olives, mushrooms and mozzarella 7.00

Pizza Milanese
Classic white pizza - Parmesan cheese, roasted garlic, tomato compote and roasted eggplant 6.00

-Dessert-

Canoli
Served with raspberry, chocolate, fresh strawberries, dusted with powdered sugar then drizzled with balsamic vinegar (This is great. Nonna did this and its heavenly.)

6.00

Triple Swiss Chocolate Cake
6.00

White Chocolate Bread Pudding
The ultimate indulgence

6.00

Tiramisu
Layers of lady fingers with rum and Italian cream

6.00